

## **AFFIDAVIT – METHOD OF OPERATION**

**STATE OF NEW JERSEY**

**SS**

**COUNTY OF ESSEX**

I, Alap Vora, of full age, being duly sworn according to law, upon my oath depose and say:

1. I am the sole member of RGB Hospitality Group LLC, d/b/a The Rock 1925 (the “Applicant”) and am duly authorized to make this Affidavit.
2. The Applicant is applying to the New Jersey Division of Alcoholic Beverage Control for an Annual State Concessionaire Permit to be sited at 90 Rock Spring Road, West Orange, New Jersey 07073.
3. I make this Affidavit to provide a description of the Applicant’s proposed business and method of operation.
4. In April of 2019, the Township of West Orange purchased Rock Spring Golf Club at West Orange from Montclair Golf Club and converted the former private club into a public daily fee golf facility. The Township selected KemperSports to manage Rock Spring Golf Club.
5. The Applicant intends to operate the existing full service restaurant, including banquets and private parties, doing business as, “The Rock 1925” named after the year the club was founded. The restaurant will serve a diversified menu and offer a new dining experience with its Signature Brunch, new spins on lunch and dinner favorites paired with top notch cocktails (see a copy of the Menu attached as Exhibit A.
6. The restaurant area is approximately 5,000 square feet which includes the adjacent outdoor patio areas where alcoholic beverages will be served (the “Licensed Premises”). The proposed floor plans for the Licensed Premises are attached as Exhibit B.
7. The Applicant will not be selling or serving alcoholic beverages outside of the Licensed Premises. The Applicant, further, will not permit anyone from carrying any alcoholic beverage off of the Licensed Premises. Applicant will monitor its guests and will post signage indicating “No Alcoholic Beverages Beyond this Point” as may be required to enforce this restriction.
8. The Restaurant will include a total of 65 tables and a total of 100 seats for indoor dining and approximately 150 seats for outdoor dining.
9. The anticipated total number of employees are 15.
10. The anticipated hours of operation are as follows:

7 days per week, 11:00 am to 11:00 pm

11. I will be on premises on a daily basis managing the operations. I have been in the restaurant business for over eighteen (18) years and have experience in the management and operations of full service restaurants and also at retail gourmet markets, Concord Market and Mercedes House Market located in New York City, both of which sell beer and wine for off-premises consumption. Neither of these locations has ever had an issue with NY State Liquor Authority or any other governing agency.
12. All guests who attempt to purchase alcohol will first need to provide valid photo identification to verify legal age. The Point of Sale Registers allows for scanning of IDS to validate the ID presented. All bartenders and beverage managers will be TIPS or TEAM certified and will comply with and enforce all alcohol compliance policies.
13. The Applicant will abide by all State and Municipal Laws and Regulations governing the sale of alcoholic beverage and, in particular, will not sell or serve alcoholic beverages during hours when retail consumption licensees are prohibited from making sales in the Township of West Orange.

RGB HOSPITALITY GROUP LLC

By:

Name: ALAP VORA

Title: MEMBER

Sworn and subscribed to before me  
this 4 day of November 2021

(Print Name)

Douglas J. Sherman  
Attorney at Law of New Jersey

# **EXHIBIT A**



RESERVATIONS

EVENTS

BOOK A TEE TIME

MEDIA

CONTACT US

## ✂ OUR MENU ✂

|                                                                                                                                                                  |  |  |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|------|
| <i>Shareable</i>                                                                                                                                                 |  |  |      |
| ⌘ APPETIZERS ⌘                                                                                                                                                   |  |  |      |
| CRISPY CALAMARI                                                                                                                                                  |  |  | \$15 |
| Cherry Peppers   Marinara   Orange Remoulade                                                                                                                     |  |  |      |
| OLD SCHOOL MEATBALLS                                                                                                                                             |  |  | \$14 |
| Slow Braised Tomato Sauce   Shaved Pecorino                                                                                                                      |  |  |      |
| CHICKEN WINGS                                                                                                                                                    |  |  | \$14 |
| Choice of: Fire Rock- Sesame Seeds & Crushed Walnuts   Buffalo- Carrots & Celery   Teriyaki- Sesame Seeds & Toasted Almonds                                      |  |  |      |
| VEGGIE WINGS                                                                                                                                                     |  |  | \$14 |
| Beer Battered Broccoli & Cauliflower Choice of: Fire Rock- Sesame Seeds & Crushed Walnuts   Buffalo- Carrots & Celery   Teriyaki- Sesame Seeds & Toasted Almonds |  |  |      |
| P.E.I MUSSELS                                                                                                                                                    |  |  | \$15 |
| Sliced Chorizo   Creamy Dijon Broth   Frites -gluten free-                                                                                                       |  |  |      |
| FIRE ROCK SHRIMP                                                                                                                                                 |  |  | \$15 |

|                                                                                                       |             |
|-------------------------------------------------------------------------------------------------------|-------------|
| Wild Caught-Beer Battered Shrimp   Sesame Seeds   Signature Sauce                                     |             |
| <b>CRISPY ARTICHOKEs</b>                                                                              | <b>\$10</b> |
| Lemon Caper Aioli -gluten free   vegetarian-                                                          |             |
| <b>ROCK NACHOS</b>                                                                                    | <b>\$14</b> |
| Refried Beans   Guacamole   Mexican Blend Cheese Sauce   Ranch   Chipotle Aioli   Cilantro            |             |
| Add: Grilled Chicken \$5   Seared Shrimp \$7   Hanger Steak \$8   Grilled Tofu \$5   Tempeh \$5       |             |
| <b>CRAB CAKES</b>                                                                                     | <b>\$13</b> |
| Seared Cakes   Tartar Sauce   Arugula -gluten free-                                                   |             |
| <b>FISH TACOS</b>                                                                                     | <b>\$14</b> |
| Blackened Seared Mahi-Mahi   Purple Cabbage-Carrot Slaw   Salsa Verde   Chipotle Aioli   Sesame Seeds |             |
| <b>CHIPS &amp; GUAC</b>                                                                               | <b>\$9</b>  |
| House Made Guacamole   Corn Tortilla Chips -vegetarian-                                               |             |

|                                                                                 |  |  |  |             |
|---------------------------------------------------------------------------------|--|--|--|-------------|
| <i>Fresh</i><br><b>SALADS</b>                                                   |  |  |  |             |
| <b>CAESAR SALAD</b>                                                             |  |  |  | <b>\$13</b> |
| Romaine   Croutons   White Anchovies   Shaved Parmesan   Creamy Caesar Dressing |  |  |  |             |
| <b>COBB SALAD</b>                                                               |  |  |  | <b>\$14</b> |

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## Our Menu – The Rock 1925

|                                                                                                                                                                    |  |  |  |             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|-------------|
| Romaine & Iceberg Lettuce   Grape Tomatoes   Corn   Red Onion   Gorgonzola   Hard Boiled Egg   Red Wine Vinaigrette -gluten free-                                  |  |  |  |             |
| <b>ASIAN SALAD</b>                                                                                                                                                 |  |  |  | <b>\$14</b> |
| Mixed Greens & Romaine   Mandarin Oranges   Sliced Almonds   Cabbage Carrot Slaw   Baby Cucumbers   Crispy Noodles   Scallions   Miso-Ginger Dressing -dairy free- |  |  |  |             |
| <b>ADD:</b>                                                                                                                                                        |  |  |  |             |
| Add: Grilled Chicken \$5   Seared Shrimp \$7   Salmon \$8 (Seared or Poached)   Hanger Steak \$8   Grilled Tofu \$5   Tempeh \$5                                   |  |  |  |             |

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## Our Menu – The Rock 1925

[illegible]

## MAIN COURSES

### CHICKEN MILANESE \$20

Breaded & Baked Schnitzel | Arugula | Cherry Tomatoes | Red Onions | Fresh Mozzarella |  
Lemon Vinaigrette

### GRILLED ORGANIC PORK CHOP \$27

Baby Fennel | Sausage | Applewood Smoked Bacon | Sharp Cheddar | Mashed Potatoes -  
gluten free-

### WILD MUSHROOM RAVIOLI \$22

Porcini, Portobello & Cremini Mushrooms | Truffle Cream Sauce

### STEAK FRITES \$27

Sliced Hanger Steak | Chimichurri | Salsa Verde | Frites -gluten free-

### SEARED SALMON \$24

Warm Farro | Seasonal Vegetables | Chorizo | Corn | Arugula | Sliced Almonds | Lemon Beurre  
Blanc

*Sweet dreams*

DESSERTS

|               |  |  |  |  |     |
|---------------|--|--|--|--|-----|
| FUDGE BROWNIE |  |  |  |  | \$9 |
|---------------|--|--|--|--|-----|

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Our Menu – The Rock 1925

|                                                                     |  |  |  |            |
|---------------------------------------------------------------------|--|--|--|------------|
| House-made Brownie   Vanilla Ice Cream   Caramel   Fudge -nut free- |  |  |  |            |
| <b>BLUEBERRY PIE</b>                                                |  |  |  | <b>\$9</b> |
| House-made Pie   Fresh Whipped Cream -nut free-                     |  |  |  |            |
| <b>AFFOGATO</b>                                                     |  |  |  | <b>\$8</b> |
| Espresso   Vanilla Ice Cream                                        |  |  |  |            |
| <b>ICE CREAM</b>                                                    |  |  |  | <b>\$6</b> |
| Choice of Vanilla or Chocolate -gluten free-                        |  |  |  |            |
| <b>ADD SCOOP</b>                                                    |  |  |  | <b>\$3</b> |
| Vanilla   Chocolate -                                               |  |  |  |            |

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Our Menu – The Rock 1925



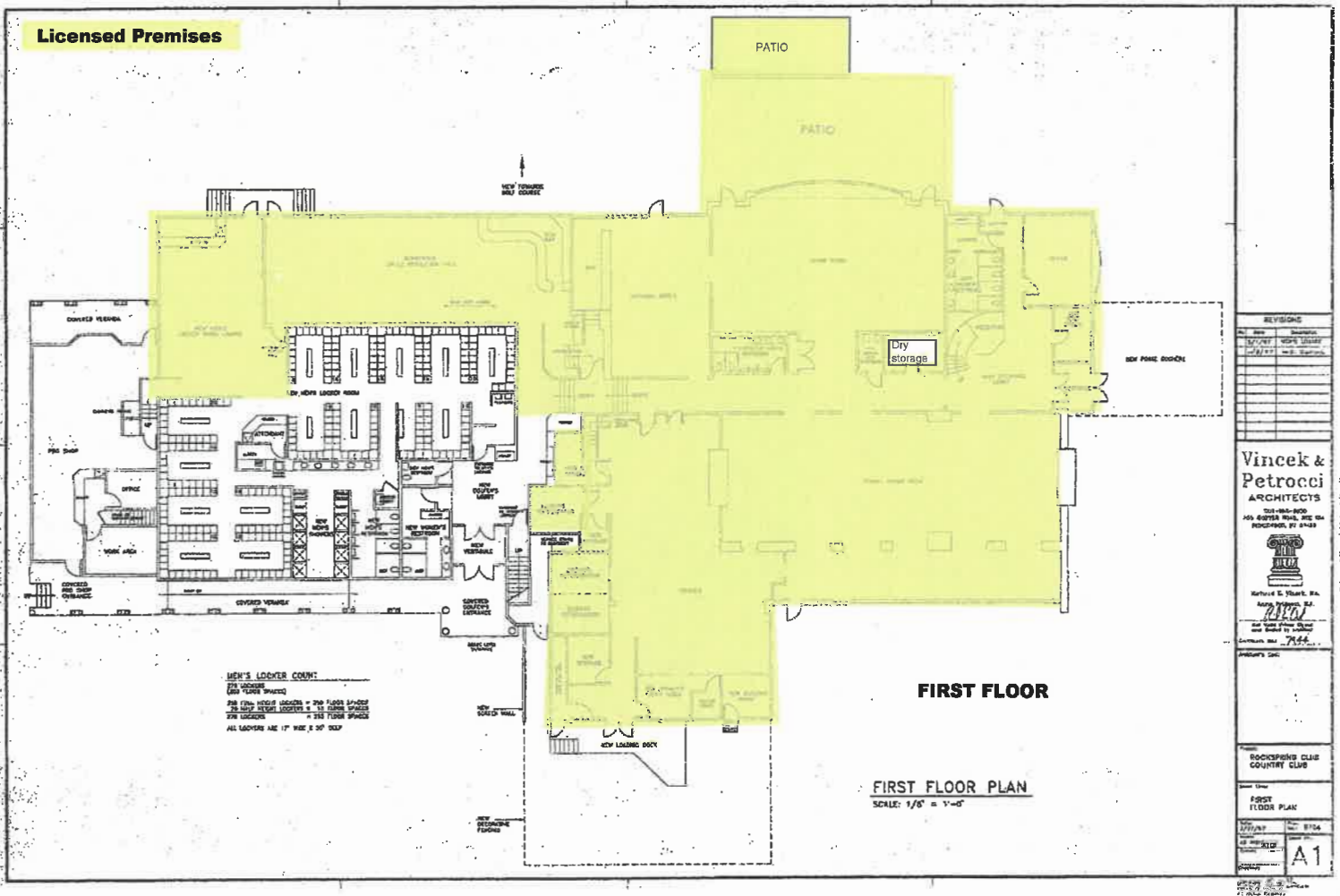
The Rock. Drink, Eat & Swing

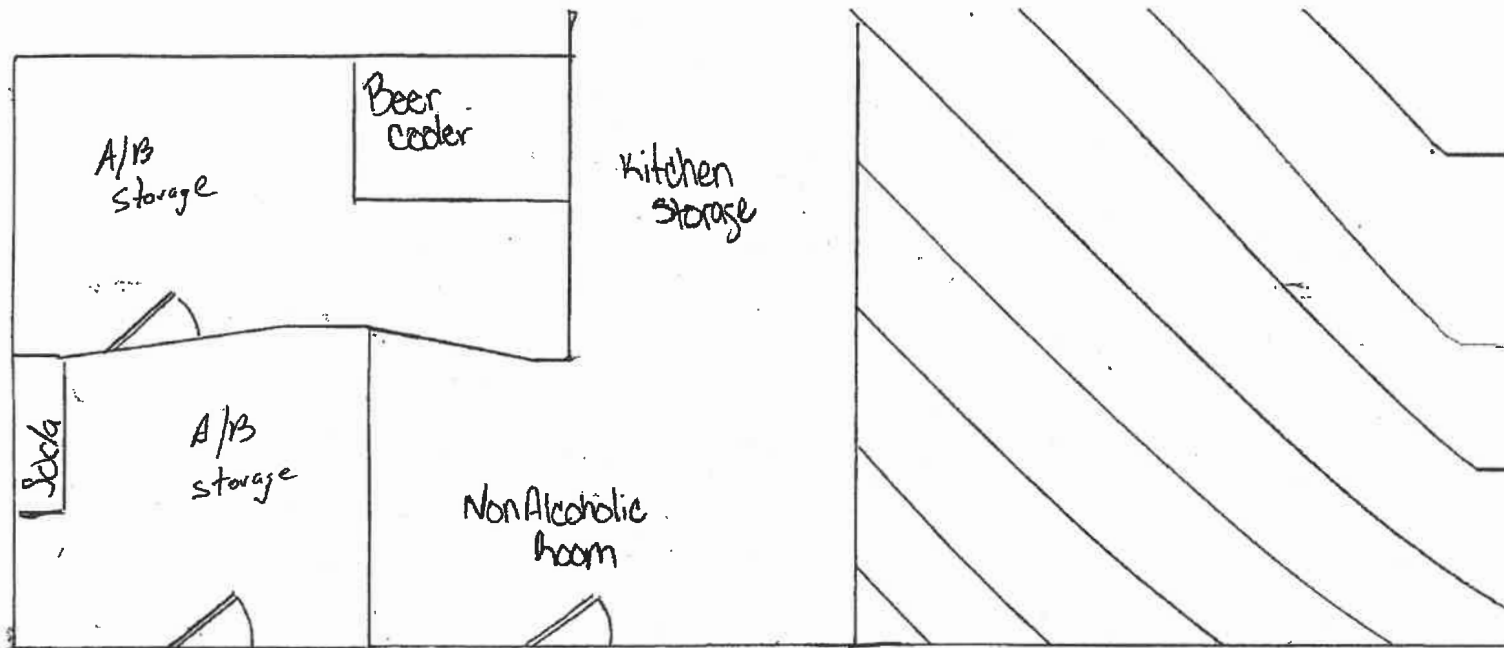
90 Rock Spring Rd, West Orange, NJ 07092

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# **EXHIBIT B**

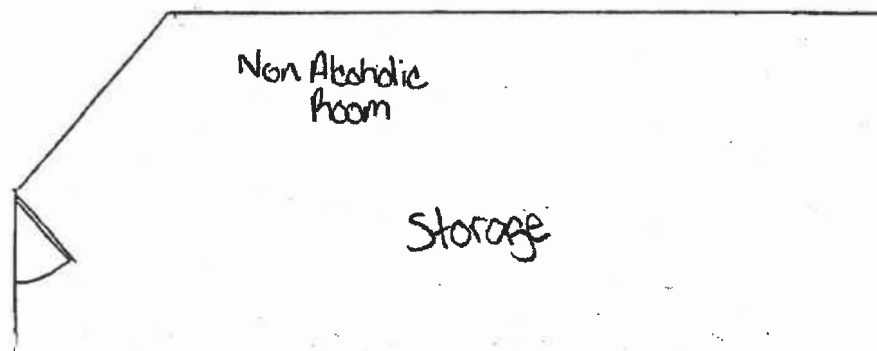
**RGB Hospitality, LLC, d/b/a The Rock 1925**





← Non Alcoholic Room →

↓  
RECEIVING &  
TRANSPORT



**BASEMENT LEVEL**